



Burns Supper

4-COURSE MENU EVENT STARTS 7PM

Canapes

Starters

Cullen Skink (gf)

or **Lentil Soup (v, gf*)**

with home-made bread and butter

Duck Liver & Pork Pate with Orange & Cognac Liqueur (gf*)

with Oatcakes and red onion marmalade

Main Courses

Scottish Haggis, Neeps & Tatties

or **Vegetarian Haggis, Neeps & Tatties (v*)**

with Benromach whisky sauce

Breast of Chicken Casserole (gf, df*)

with honey roasted carrots and mashed potato

Poached Scottish Salmon (gf* df*)

with parsley sauce, green beans and mashed potato

Desserts

Cranachan (v)

Scottish Trifle (v)

Apricot Rice Pudding with crushed walnuts (v, df, gf)

Tea/Coffee

with Clootie Dumpling

INCLUDES A DRAM OF WHISKY WITH THE SELKIRK GRACE,
(SHERRY, PROSECCO OR A NON-ALCOHOLIC ALTERNATIVE)

Booking and Pre-order required.

*Please inform staff of any allergies or
special dietary requirements.*

£ 38.00